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Institute of Food Technologists

The Institute of Food Technologists is a professional society of scientists, engineers, educators and executives in the field of food technology. Food technologists are professionals who apply science and engineering to the research, production, processing, packaging, distribution, preparation and utilization of foods. Individuals who are qualified by education, special training, or experience, are extended an invitation to join in professional association with the select group of the food industry's scientific and technological personnel who are Institute members. Membership is worth many times its modest cost, reflecting positive benefits, stimulation and opportunities for the individual and his business or profession.

OBJECTIVES

The Institute, as a non-profit, professional, educational society, has several major aims: to stimulate investigations into technological food problems; to present, discuss and publish the results of such investigations; to raise the educational standards of Food Technologists; and to promote recognition of the scientific approach to food and the basic role of the Food Technologist in industry. All of these activities have the ultimate objective of providing better and adequate foods for mankind.

ORGANIZATION AND PROGRESS

Organized July 1, 1939, at Cambridge, Mass., with a membership of less than 100, the Institute has grown to more than 9,500 (1968). It is world-wide in scope, with members in the Americas, Scandinavia, England, Holland, Germany, France, India, Australia, New Zealand, and Japan, among others.

QUALIFICATIONS FOR MEMBERSHIP

Professional Members. Any ethically qualified person who has had training and experience in food technology, or who in the opinion of the Council is recognized as distinguished in the contributing sciences as they apply to foods, shall be eligible to be a Professional Member of the Institute. The minimum training which shall qualify a candidate for such membership is, in general, graduation from a college, university or similar institution in which he has majored in one or more of the sciences or branches associated with food technology. The minimum experience shall be three years experience in food technology.

Members. Any ethically qualified person active in special or limited aspects of food technology, who is an Administrator, Director or Executive under whose jurisdiction operations in food technology are conducted; or those engaged in the dissemination of knowledge of food technology; or one whose work requires a general knowledge of the broad principles of food technology as it applies to the products, processes or equipment with which he or she is concerned; or a recent graduate in food technology, or applicable branches of science and engineering who has entered a career in food technology; shall be eligible to become a Member.

Student Members. Any ethically qualified person who is registered as a full-time student in an educational institution with at least Junior (third year) standing, who is a candidate for a Bachelor's or higher degree in one or more of the sciences or branches of engineering associated with food technology, shall be eligible for membership as a Student Member. That classification shall be his status only until the end of the calendar year in which he completes his schooling.

DUES

Professional Members and Members—$20.00 a year; Students—$2.50. Includes subscription to FOOD TECHNOLOGY, Annual Directory (and JOURNAL OF FOOD SCIENCE if requested).

PUBLICATIONS

The Institute publishes two journals. FOOD TECHNOLOGY, issued monthly, is the official journal of the Institute. Besides covering many fields of interest to food technologists throughout the world, it publishes the results of research in food technology and their practical application to industry. The JOURNAL OF FOOD SCIENCE, issued bimonthly, is devoted exclusively to papers presenting original investigations and basic research in fundamental food components and processes. In addition, an IFT WORLD DIRECTORY & GUIDE is published annually.

REGIONAL SECTIONS

Where 25 or more members live within commuting distance of a given point, a regional section may be established. Meetings can be held at more frequent intervals by such groups. Presently, there are 40 regional sections.

AFFILIATE ORGANIZATIONS

Affiliate certificates may be granted to food technology organizations outside the U.S.A. There are currently five chartered affiliate organizations.

ANNUAL MEETINGS

An Annual Meeting of the Institute provides a specially-organized technical program, awards banquet, and industrial exhibit of equipment, services, processes and ingredients. The program is designed to emphasize current trends and technological developments. Special guest speakers are invited.

AWARDS

The Institute administers the following awards:

NICHOLAS APPERT AWARD. Purpose of this award (Medal furnished by the Chicago Section, and $1,000) is to honor a person for pre-eminence in and contributions to Food Technology.

BABCOCK-HART AWARD. Purpose of this award ($1,000 and Plaque sponsored by The Nutrition Foundation) is to honor a person for contributions to Food Technology that have improved public health through some aspects of nutrition or more nutritious food.

IFT INTERNATIONAL AWARD. Purpose of this award (Silver Salver sponsored by Australian Institute of Food Science and Technology, and $1,000) is to recognize an IFT Member for promoting international exchange of ideas in Food Technology.

FOOD TECHNOLOGY INDUSTRIAL ACHIEVEMENT AWARD. Purpose of this award (Plaques to company and individuals) is to recognize and honor the developers of an outstanding new food process and/or product representing a significant advance in the application of Food Technology to food production, successfully applied in actual commercial operation.

IFT AWARD FOR RESEARCH. Purpose of this award ($1,000 and Plaque) is to recognize a research scientist 35 years of age or younger, who has demonstrated outstanding ability in Food Science or Technology research.

FELLOWSHIPS

- Florasynth—$1,000 and plaque
- General Foods—Three, each $4,000 and plaque
- IFF—$1,000 and plaque
- Monsanto—$1,000 and plaque
- Nestlé—Two, each $1,000 and plaque
- Pillsbury—Two, each $1,000 and plaque
- Samuel Cate Prescott—(donors: various industrial firms)—$1,000 and plaque

Purpose of IFT-administered Fellowships is to encourage graduate work in the field of Food Science and Technology directed to extending or improving knowledge in some phase of food conservation, food production, or food processing. Available to graduate students.

SCHOLARSHIPS

- R. T. French (donor: R. T. French Co.)—Two, each $1,000; accompanied by plaque
- Fritzsche's F. H. Leonhardt Sr. Memorial (donor: Fritzsche Brothers, Inc.)—$1,000 and plaque
- Gerber (donor: Gerber Products Co.)—Six, each $1,000; accompanied by plaque.
- Alexander E. Katz Memorial (donor: F. Ritter & Co.)—$1,000 and plaque
- Mexico (donor: Mexico Section of IFT)—$1,000 and plaque

Purpose of IFT-administered Scholarships is to focus attention on the need for more young people in Food Science and Technology, and to encourage deserving and outstanding students to take undergraduate work leading to a Bachelor's Degree in Food Science, Food Engineering, or Food Technology. Available to incoming Juniors and Seniors who have completed at least one term of study at the institution from which they expect to earn a baccalaureate degree.

IFT SCHOLARSHIPS

- IFT Freshman/Sophomore Scholarships—Thirty, each valued at $500 and including a complimentary subscription to FOOD TECHNOLOGY during the tenure of the scholarship.

Purpose of the IFT Scholarships is to attract and encourage worthy students to enter the fields of Food Technology, Food Engineering or Food Science. Available to incoming college freshmen, and sophomores.

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Erratum Notice

The legends for Figures 1 and 2 on page 1029 of Volume 22 should be *INTERCHANGED* (they appear in the article "Concentration of Soymilk" by Winston Yau-Lai Lo, K. H. Steinkraus and D. B. Hand). Thus the legend for Figure 1 should read: "Viscosity measurements of a 20% solids soymilk at various time intervals" and the legend for Figure 2 should read: "Apparent viscosity of soymilk at various % solids content."

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